

## **WHAT IS CLAIMED IS:**

1. (First Amendment) A method of processing a fresh whole garlic clove to remove the characteristic odor after it has been ingested, comprising the steps of:
  - a) providing a fresh whole garlic clove containing a multitude of micrograins enclosing the aromatic oils of garlic;
  - b) saturating the garlic clove in a water-based fluid;
  - c) freezing the saturated garlic.
2. (First Amendment) The method of Claim 1, further comprising thawing the frozen garlic clove.
3. (First Amended) The method of Claim 1, wherein said water-based liquid is selected from the group consisting of:
  - a) pure boiled water;
  - b) boiled water and vinegar;
  - c) boiled water and lemon juice; and
  - d) lemon juice in natural concentration.
4. (First Amendment) The method of Claim 1, further comprising adding one (1)-or more edible salts to the water-based fluid prior to said freezing step;
5. (First Amendment) The method of Claim 1, wherein said freezing step is accomplished by subjecting the saturated garlic clove to an ambient temperature of between 0°C and -60°C;
6. (First Amendment) The method of Claim 1, wherein said ~~freezer~~freezing step is accomplished by submitting the saturated garlic clove to an ambient temperature of lower than 0°C;
7. (Original) The method of Claim 1, wherein said saturation step is performed at approximately 0°C;
8. (Original) The method of Claim 1, wherein said saturation step is performed at least partially in a vacuum.
9. (New) The method of Claim 1, further comprising peeling said garlic clove prior to said saturating step;
10. (New) The method of Claim 1, further comprising peeling said garlic clove prior to said freezing step;
11. (New) A method of processing a fresh whole garlic clove to remove the characteristic odor after it is ingested, consisting essentially of the steps of:

- a) providing a fresh whole garlic clove containing a multitude of micrograins enclosing the aromatic oils of garlic;
- b) saturating the garlic clove in a water-based fluid;
- c) freezing the saturated garlic; and
- d) thawing the frozen garlic clove.